

Crispy Carnitas Mummy Chimichangas

INGREDIENTS

- 6 large (10-inch) flour tortillas
- 3 cups cooked, shredded salsa verde carnitas
- 1½ cups shredded Monterey Jack or Mexican blend cheese
- Olive oil cooking spray
- White cheese and sliced black olives for mummy eyes

For Serving

- Sour cream
- Guacamole
- Additional Herdez Salsa Verde
- Fresh cilantro (optional)

DIRECTIONS

1. Preheat oven to 400°F. Line a large baking sheet with parchment paper.
2. Lay a 10-inch flour tortilla flat on a cutting board.
3. Using a pizza cutter, make horizontal cuts approximately $\frac{3}{4}$ inch apart along both sides of the tortilla, leaving a 3-inch-wide section intact down the center. Keep the top and bottom ends intact to help contain the filling.
4. Add approximately $\frac{1}{2}$ cup of shredded carnitas down the center of the tortilla, leaving some room at the top and bottom.
5. Sprinkle with approximately $\frac{1}{4}$ cup shredded cheese.
6. Fold the top and bottom ends inward. Alternate folding the tortilla strips diagonally over the filling, overlapping them to create the appearance of mummy bandages. Tuck the final strips underneath to help secure them.
7. Place the chimichangas on the prepared baking sheet with the tucked ends underneath.
8. Spray generously with olive oil cooking spray, making sure to coat the tortilla strips and exposed edges. This helps them become golden and crispy in the oven.
9. Bake for 15-20 minutes, until the tortillas are golden brown and crispy and the cheese is melted.
10. Remove from the oven and allow to cool for 2-3 minutes. Add small pieces of white cheese and sliced black olives to create mummy eyes.
11. Serve warm with salsa verde, sour cream, or guacamole.